



Recipe # 010

Spaghetti with meat sauce (Original recipe)

Approximate servings	450
Portion size	2 ounces cooked pasta and 2 ounces sauce

Ingredient	Instruction	Amount
Ground beef		54 pounds
Yellow onions	peeled and diced	9 pounds
Mushrooms	diced	9 pounds
Tomato paste		1 cup
Tomato base sauce (see Basics recipe # 22)		8½ gallons
Dried oregano		¼ cup
Dried thyme		¼ cup
Salt		6 tablespoons
Ground black pepper		4 teaspoons
Spaghetti		35 pounds
Low-fat Cheddar or 50/50 Cheddar and part- skim mozzarella	grated	28 pounds

Method

- Pour a small amount of water into the tilting skillet and heat to 350°F.
- Add the beef and cook until no trace of pink remains, stirring and breaking up the meat as it cooks. Meanwhile, feed the mushrooms through the food prep machine fitted with the dicing disk.
- Drain off as much fat and liquid from the kettle as possible.
- Continue cooking the beef until the liquid has evaporated and the beef has browned, about 15 minutes.
- Add the onions and cook, stirring, for 5 to 10 minutes.
- Add the mushrooms and cook until they are softened, about 5 minutes.
- Stir in the tomato paste. Add the tomato sauce, oregano, thyme, salt, and pepper. Bring to a boil, stirring constantly.
- Adjust the heat to simmering and cook for 15 minutes. The meat must reach 165°F.
- Divide the sauce among 4 deep hotel pans, cover with paper and aluminum foil and keep warm in the hot boxes.



- Heat water to a boil in the tilting kettle.
- Meanwhile, line 8 deep hotel pans with plastic liners.
- Stir the spaghetti into the boiling water.
- Cook until tender but still with a little bite, about 6 minutes.
- Drain the spaghetti, rinse to cool and divide among the prepared pans. Pour $\frac{1}{4}$ cup oil and 1 cup hot water into each and mix well to prevent sticking.
- Sprinkle the cheese on top as it's served.
- Serve 2 ounces of pasta and 2 ounces of sauce on top.